

Banana Chips

Serves: 4

Total Time: up to 2 hours

Supplies

- 1 chef's knife
- 1 cutting board
- 1 large bowl
- Oven
 - 1 baking sheet
- Microwave
 - 1 microwave safe plate

Ingredients

- 2 bananas
- ½ cup lemon juice

Instructions

- Oven
 - Preheat to 200°F
 - Prepare a bowl with 2 cups water and ½ cup lemon juice
 - Slice bananas evenly and add to bowl. Allow to soak for 5 minutes
 - Place in a single layer on a foil-lined baking sheet
 - Put in oven for 2 hours or until dry, flipping after 1 hour
- Microwave
 - Prepare a bowl with 2 cups water and ½ cup lemon juice
 - Slice bananas evenly and add to bowl. Allow to soak for 5 minutes
 - Place in a single layer on a microwave safe plate and microwave for 1 minute
 - Flip chips and season if desired, then microwave 1 minute, wait 30 seconds, and microwave another minute
 - If bananas are not fully dry, microwave in 30 second intervals until they are the desired crispness.